

## HOLIDAY AND CELEBRATION MENUS

*The weather outside is frightful... Enjoy the inviting warmth of the Nashville City Club for you holiday celebrations. These menus are sure to invoke holiday spirit with some great savings, too!*

### ~ Cocktail Receptions and Buffet Dinners ~

#### Tuscan Harvest

Basantes Italian Rewind, Attended Pasta Station  
 Butler Passed Caprese Bites, Crispy Ravioli, and Chicken Parmesan Skewers  
 Mediterranean Display of Italian Cheeses, tapenades, infused oils,  
 Roasted garlic, flatbreads, Focaccia, baguettes  
 Tiramisu shooters, Mini Creme Cannolis and Classic Coffee Bar  
 Fresh Brewed Ice Tea and Ice Water  
 39++ per person

#### Small Bites, Small Price

Imported and Domestic Cheese Display with sesame flatbreads & gourmet crackers  
 Crispy Sweet Potato Skins with crème fraiche  
 Crudite Shooters with peppercorn ranch dressing  
 Coconut Chicken Skewers with Thai Peanut Sauce  
 Sweet BBQ Pulled Pork Crostini with Mango Relish  
 21++ per person for a (2) hour event

#### Taste of the City

Imported and Domestic Cheese Display with sesame flatbreads & gourmet crackers  
 Surf's Up Seafood Display  
 Chef Attended Carving Board  
 Smashed Spuds Martini Bar with assorted toppings  
 Butler Passed: Warm Goat Cheese & Portabello Puffs, Mini Crab Cakes with Remolade,  
 Tomato Basil Mozzarella Bruschetta and Coconut Chicken Skewers  
 \*Pricing Starting at 53++ per person  
 \*Add our Chef's Decadent Dessert Display for an additional 11.95++ per person

#### Southern Flair

Spring Mix with green apples and walnuts tossed in poppyseed dressing  
 Sweet BBQ Chicken Quarters  
 Roasted Red Potatoes tossed in a light herb butter  
 Lime and Chili Sweet Corn  
 Autumn Vegetable Lasagna Casserole  
 Golden Raisin and Brown Sugar Bread Pudding  
 Yeast Rolls with creamy butter, Fruit Tea and Ice Water  
 36++ per person

(++) All Menu Prices are Subject to State Sales Tax at 9.25% and Service Charge at 20% - 22%  
 Food and Beverage Minimums apply to Non-Member Events

### All the Trimmings

Brown Sugar and Bourbon Soaked Ham Carving Board Served with Yeast Rolls  
 Pecan Encrusted Chicken Breast with Maple Cream Glaze  
 Mashed Sweet Potatoes with Walnuts, Cinnamon and Honey  
 Creamy Three Cheese Macaroni with Applewood Bacon  
 Roasted Rosemary Root Vegetables  
 Assorted Homemade Tarts, cheesecake and pies  
 Warm Yeast Rolls and Creamy Herb Butter  
 Ice Water and Fresh Brewed Ice Tea  
 \*Prices starting at 52++ per person

### *~ Special Celebrations ~*

#### Governor's Menu

*Pre-Dinner Reception:* Butler Passed, Buffalo Mozzarella Caprese Bites and Blackened  
 Pork Crostini with Peach & Blueberry Chutney  
*1<sup>st</sup> Course:* Crab Cake with Spicy Remoulade OR Sesame Encrusted Tuna Sashimi  
*2<sup>nd</sup> Course:* Classic Caesar Salad OR Lobster Bisque  
*3<sup>rd</sup> Course:* Intermezzo, Mango Sorbet with fresh Raspberries  
*4<sup>th</sup> Course, Choice of Entrée:* Served with Chef's Choice Starch and Vegetable  
 8oz Filet Oscar topped with Lump Crabmeat and Creamy Hollandaise  
 Herb Roasted Lamb Loin glazed in Lavender Loin jus  
 Black Bean Encrusted Grouper with Southwestern  
 Lemon and avocado sauce  
*5<sup>th</sup> Course:* Coconut Cream Pie with Macadamia Nut Crust  
 82 ++ per person

#### Ambassador's Menu

*Pre-Dinner Reception:* Domestic & Imported Gourmet Cheese and Seasonal Fruit Display  
*1<sup>st</sup> Course:* Spinach salad with green apples, walnuts & bleu cheese crumbles  
 Tossed in an apple vinaigrette  
*2<sup>nd</sup> Course, Choice of Entrée:* Served with Chef's Choice Starch and Vegetable  
 Pan Seared Salmon with Chile Plum Sauce and Crispy Wontons  
 8oz Classic Filet Mignon  
 Stuffed Chicken Breast filled with Boursin Cheese, Spinach and Portabello  
*3<sup>rd</sup> Course:* Flourless Chocolate Torte with fresh berry garnish  
 68++ per person

## ~ *Served Dinners* ~

*\*All Entrées Included Yeast Rolls with creamy butter, Ice water, fresh brewed Tea or Coffee*

Smoked Gouda and Asparagus Soup  
 Pork Tenderloin with Roasted Tomato and Sweet Onion Chutney  
 Wilted Baby Spinach and Lavender Sage Polenta  
 Crème Brulee with Fresh Berries  
 29++ per person

Bibb "Wedge" topped with Red Onion, Maytag Bleu Cheese Crumbles, Bacon Cracklings  
 Halibut Florentine topped with a shrimp, lemon and chardonnay sauce  
 Creamed Spinach and Cranberry Cous Cous  
 Crustless Pear Cheesecake  
 49++ per person

Winter Greens with chopped Walnuts, Roasted Beets and crumbled Boursin Cheese  
 Grilled Filet with Jumbo Lump Crab Cake, topped with spicy remoulade  
 Roasted Garlic Mashed Potatoes and Root Vegetable Medley  
 Coconut Cream Pie with Macadamia Nut Crust  
 59++ per person

Classic Caesar Salad with garlic Croutons  
 Chicken Mushroom Lasagna with Tomato Béchamel  
 Sautéed Vegetable medley  
 Decadent Raspberry Chocolate Mousse  
 27++ per person

## ~ *Additional Upgrades* ~

- Add a Butler Passed Champagne Toast for 5+ per person
- Ice sculptures make for dramatic presentation, pricing starts at 300
- Add a Cocktail Hour Butler-Passed Hors d'oeuvres for 8++ per person
- Display an assortment of Imported and Domestic Cheeses for 7++ per person
- Floor-length Tablecloths & Chair Covers in festive holiday colors, 6+ per person
  - Don't forget the Bar! We can customize a bar to fit all your guests needs.
    - Custom Designed Signature Cocktails start at 8+ per person